



outdoor
cooking
guide





Congratulations and welcome to ownership of your new Patio Bistro® from Char-Broil®. It is our sincere hope that by reading this guide and with a little practice you will come to fully enjoy the tender juiciness and delicious flavor of food you prepare with your new Patio Bistro®.

We suggest you take a few moments to read the product guide included with your grill. Additionally, you will want to ensure that your grill is assembled correctly and completely and that you are familiar with both its construction and operation before using the grill.

There are no hard and fast rules for grilling – just some basic facts about how the Patio Bistro® works. You will discover we've designed the Patio Bistro® infrared cooking system to be a useful tool in preparing great tasting meals the way you like and want.

The most important thing you can do first is register your grill to activate your warranty and provide important information so that we can be more helpful when you need us. Please complete the warranty registration card found on the last page of your product guide or save a stamp and visit us at www.charbroil.com to register quickly and easily.

When you register online, be sure to sign up for our FREE weekly email newsletter called Sizzle on the Grill. Each issue is packed with new tips, tricks, recipes, party ideas and exclusive subscriber offers. We never sell or distribute your contact information. We want your Char-Broil® experience to be a great one and this is one way we can stay in touch.



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Safety First

Electric Control

- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Use only with GFI (Ground Fault Interrupter) protected circuit.
- Keep grill and electric controller dry and out of rain at all times.
- When connecting controller to grill, plug electric controller into grill first, make sure controller is set of OFF, then plug into outlet. When unplugging, turn controller to OFF, disconnect from outlet, then remove controller from grill.
- Never remove grounding plug or use with an adapter to two prongs.

Electric Controller



NOTE:

Always store the electric controller in a dry clean location. (Indoors is best)

Electric Cord Use

- Your new grill will perform best when operated without using an extension cord.

If you must use an extension cord for your safety:

- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and a tag stating "Suitable for Use with Outdoor Appliance".
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
- Keep connections dry and off ground.
- Do not let cords hang over edge of table top or other items where it can be pulled by children or tripped over.

Ground Fault Interrupter

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.

Please refer to the instructions inside the product guide for additional information.

Getting Started

First Time Use

Remove all Point-of-Purchase advertising material from all grill surfaces before first use. We recommend letting your grill cook on it's highest setting for 15 to 20 minutes prior to your first use. This aids in removing the oils used during manufacturing.

Grilling....Lid Open or Closed? It Really Matters!

It's important to properly pre-heat your new Electric Patio Bistro. The grill is designed and engineered for optimal cooking performance with the lid down or closed. You will notice that when the lid is opened, the temperature reflected on gauge on the lid of your grill drops significantly and then slowly climbs back to the desired cooking temperature once the lid is closed. This temperature fluctuation is normal. Because of our limited 110V household current in the US, an electric grill has a slightly slower recovery time than a traditional charcoal or gas grill. Don't worry, the grill is still cooking with the lid open, just not as effectively or efficiently as with the lid closed.

Preheat the Grill

Just like your home oven, the Patio Bistro® grill should be preheated to provide optimum performance. Preheat the grill on ⑤, HIGH, for 15 to 20 minutes depending on weather conditions. Keep the lid closed as much as possible while preheating and grilling.

Please refer to the instructions inside the product guide if you have questions about how to heat your grill.

If your grill fails to get hot or the controller does not light up - follow these steps.

1. Make sure the grill is plugged in.
2. Insure the Electric Controller is fully pushed into the control panel.
3. If the grill still does not come on, turn off the grill and unplug the main cord from the outlet.
4. If you have a Ground Fault Outlet, check to insure it was not tripped.

*Often this has to be reset in a different location in the home or apartment. If required, reset the GFI (Ground Fault Interrupt), and try again.

5. Check the outlet with another electric device to insure the outlet is properly working.

Ground Fault Interrupt Outlet



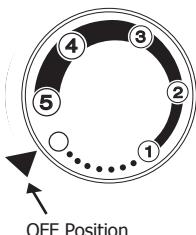
Reset Button

Grilling with Infrared...

Infrared... Grilling's juicy little secret™
Natural infrared is where the heat locks-in foods own natural juices for moist, flavorful results.



Electric Controller Dial:



Heat setting range from, ①, LOW, to ⑤, HIGH.

To improve performance, PRE-HEAT your grill on ⑤, HIGH, for 15 to 20 minutes prior to grilling. (Heat settings may need to be adjusted depending on weather conditions.)

* Always store the controller in a dry clean location

OFF Position

Cooking with Infrared Heat

- Think about your meal and organize your food according to cooking techniques and required times as well as best use of the grilling area.
- Coat each piece of meat, fish or fowl with a light spray of high heat oil like canola.
- When using a sauce or glaze with excess sugars, brush on food during the final 10 minutes of cooking. Excess sugars will burn and turn to carbon and that's not the smoke flavor you want! Keep in mind, use of excessive marinades will also require extra cleaning afterwards.

NOTE: Until you get used to cooking with your Patio Bistro®, you may want to adjust your regular cooking times. After some experience you'll have a sense of what temperature setting and cooking times best work for you and deliver the results you want.

Cooking with Wood Chips

For added smoke flavor when grilling or barbequing - wood chips can be placed between the cooking grates. No need to pre-soak, you can drop wood chips right out of the bag.

NOTE: Do NOT place wood chips directly under greasy foods as this can increase the risk of flare up.

Some hardwood varieties that work particularly well with foods are: Alder, Apple, Cherry, Grapevines, Hickory, Mesquite, Oak, Rosemary and Sassafras.



Preventing Flare-Ups

Your Patio Bistro® cooking system is designed to minimize flare-ups. The cooking grate is engineered to keep flames in the firebox beneath the cooking grate, and away

from your food. However, under certain conditions you may experience a flare-up on top of the cooking grate. The following tips can help reduce the chance of this occurring.

TIPS

- When searing fatty foods, leave the grill lid in the open position.
- Try to keep your grill away from windy areas. Wind forces oxygen between the grates which can result in flare-ups.
- During cooking, if grease pools, remove food (if possible) and turn burner on ⑤, HIGH, with the grill lid open until grease has burned off.
- Cook food on the center of grilling grate.

Grill or BBQ ... what's the difference?

These words are often used interchangeably, but there is actually quite a difference. Grilling involves cooking your meat directly over high heat. Grilled foods are generally smaller pieces of meat and vegetables that make their way to the table faster. Barbequing is a slower way of cooking larger portions of meat. It takes time, but your end result is tender and juicy. So grill it fast or 'Q it slow... either route takes you to a mouth watering meal.

Searing

Searing the meat is all about creating a flavor "crust" - and thus capturing internal juices. The searing allows the meat to remain moist on the inside and every bite is delicious. You want to get a crust on the outside of the meat as soon as possible, this will help to insure the flavor and moisture remains inside. The Patio Bistro® cooking system provides the perfect setting for producing the searing temperatures.

TIP: Try using a little coarse salt on your steaks, chops, or roast, this will help provide the professional sear marks and create that delicious crust – you will love the taste. On turkey or chicken, use a light touch of oil on the skin for the same effect. Sear the meat on the higher setting then lower to the burner setting to finish cooking.

Grilling Tips & Tricks

Grilling the Perfect Burger

Ground beef with a 20 percent fat/80 percent lean ratio is best for a juicy burger with a good, meaty texture.

- Form patties with gentle pressure and don't over-pack.
- Form a slight depression in the middle of the patty so the edges are slightly thicker than the center. This will produce a less-round, more evenly-cooked patty.



- Patties should be no more than 8 oz. and 1/2 inch thick.
- After PRE-HEATING, set Patio Bistro® to ⑤, HIGH and grill for 4 to 5 minutes per side, (longer if needed), until the meat is no longer pink or when a thermometer inserted from the side to the center reads at 160°F.

How to Grill a Succulent Beef Steak

Pick the right kind of steak. Tender cuts like sirloin, tenderloin, porter-house, New York strip, and shell steak are the best. Fibrous steaks, like skirt and flank, also taste great grilled—especially when thinly sliced on the diagonal. Restaurant quality steaks are graded by the U.S.D.A. as either 'choice' or 'prime' and have not been frozen.

- The meat should be at room temperature, seasoned lightly with kosher salt (to help draw out the proteins in the meat) and ground pepper. Lightly oil the surface with canola or other high smoke-point oil.
- Pre-Heat the grill on setting ⑤, HIGH, 15 to 20 minutes.
- Keeping the Patio Bistro® on setting ⑤, HIGH, place the steaks on the grate, lined up in the same direction.
- Cook steaks on each side 3 to 6 minutes depending on thickness of steak and desired level of doneness. "Medium Well", and "Well Done" steaks will take longer.

- Always turn the steak with tongs or a spatula; never use a fork. The holes made by a fork allow the juices to escape.
- To check for doneness you can use your finger pressed on the meat: rare meat moves easily when pressed with your finger while a well done steak is stiff; medium-rare is right in the middle. This is a skill that will develop with practice. You can also use an instant read thermometer inserted from the side of the steak, preferably through any fat on the edge and only when your experience suggests they are nearly done. [R=130°F M=140°-150°F W=165°F]



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- Don't overlook the last, most important step. Let the steaks rest for 2 to 3 minutes before you serve them. This allows the juices to flow back from the center of the meat to the exterior, giving you a juicier steak.
- Always cut meat across the grain to preserve tenderness.

There are more beef recipes at www.charbroil.com

How to Grill Tender & Moist Pork

Cooking pork to 160°F is considered safe and yields a much juicier piece of meat. One way to determine this, of course, is by using a meat thermometer. Depending on the thickness, cut, grain of the meat and the amount of fat, muscle and bone, the cooking time for pork can vary considerably. Final cooking time to generate the proper internal temperature depends on the thickness of the meat and the heat of the grill.

Additional tips to help you prepare pork

- Use an instant read thermometer to check the internal temperature of the meat furthest from the bone and nearest to the center of the thickest part.
- As you near the end of the estimated cooking time, cut into the meat near the bone to determine doneness before pulling the meat off the grill. (A pork chop is cooked when the meat is no longer pink near the bone.)
- Brush glazes or sauces that contain any sweet ingredients like sugar or honey during the last few minutes of grilling to prevent them from charring.

Preparing Pork Ribs

There are several varieties of ribs and each requires it's own technique to bring out the best flavors and textures. These tips are general rules to consider when cooking any pork rib.

- Before cooking apply a dry blend of herbs and spices to suit your tastes and compliment the flavor of the meat.

Important points to consider for grilling pork ribs with your Patio Bistro®:

Unlike other grills, the Patio Bistro® grill uses infrared heat to cook. It will sear the outside, penetrating the meat and sealing it so the internal moisture will remain.

- Set Patio Bistro® to ⑤, HIGH.
- Cook the ribs for 1/2 to 1 hour depending upon how much meat, bone and fat they contain. Baste the ribs with a light coating of apple cider vinegar during the last 10 minutes.
- If desired, you can brush on a glaze of barbecue sauce or marmalade during the final 10 minutes instead of the apple cider vinegar.
- Drop smoke chips directly between the cooking grates. They will flavor the ribs but not actually smoke them.
- Determining when pork ribs are done can be tricky and color is not an indication of doneness. Smoke from burning wood chips can turn the interior of the meat pink and leave you with the impression that it's not cooked. If you can move the rib bones back and forth without a lot of resistance the meat is cooked. A better judge is to remove the ribs after an hour and use an instant read thermometer inserted into the thickest part of the meat away from the bone, measuring for an internal temperature of 160°F.
- Infrared heat cooks differently than conventional gas or charcoal grills - the outside of the ribs will be crusty and the inside will be moist.



Grilling Vegetables

Grilling gives vegetables a lightly smoked flavor and it doesn't take much preparation. On the next page there are several tips on grilling vegetables using the Patio Bistro® Infrared Cooking System:

- Set Patio Bistro® to ④, MEDIUM/HIGH.
- We recommend you lightly brush or spray vegetables with olive oil before grilling to add flavor, promote sear marks, and keep them from drying out and sticking to the grill.
- Grilled vegetables are usually served as a side dish with other grilled foods, but they can also be served as a main course, drizzled with plain or flavored olive oil.
- In general, vegetables benefit from direct, high-heat grilling methods.
- Mushrooms and other small vegetables can be grilled whole. Larger vegetables just need to be sliced or cut into wedges.
- Start vegetable over medium-high heat to sear their skins, turning every 1-2 minutes. then move to low heat to finish cooking, turning occasionally.
- The easiest way to tell if vegetables are cooked is to pierce them with a fork or skewer. If it goes in easily, the vegetables are done.



Use this chart as a general guide.

VEGETABLE GRILLING CHART		
VEGETABLE	ESTIMATED COOKING TIME	SETTING
CORN IN HUSKS OR FOIL - SOAK 20 -30 MINUTES. WITHOUT HUSKS.	30-40 MINUTES (TOTAL) 5-7 MINUTES	④ MEDIUM/HIGH
MUSHROOMS PORTOBELLO REGULAR	3-4 MIN/SIDE 2-4 MIN/SIDE	③ MEDIUM
ONIONS QUARTERED SLICED	10-12 MIN/SIDE 4-8 MIN/SIDE	④ MEDIUM/HIGH
PEPPERS WHOLE CUT IN HALF	16-20 MIN, LET SKIN COLOR 8-12 MIN	④ MEDIUM/HIGH
SQUASH (YELLOW AND ZUCCHINI) SLICED HALVED LENGTHWISE	4-6 MIN/SIDE 8-12 MIN (TOTAL)	③ MEDIUM
TOMATOES SLICED WHOLE	2-4 MIN/SIDE 8-24 MIN (TOTAL)	③ MEDIUM

* THIS CHART IS OFFERED AS A BROAD GUIDELINE FOR COOKING TIMES. REFER TO TIMES IN INDIVIDUAL RECIPES FOR MORE SPECIFIC COOKING TIMES.

Grilling Perfect Seafood

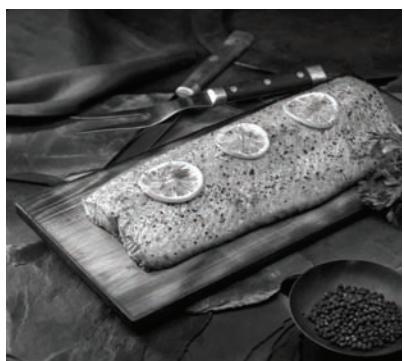
Grilling adds a light, smoky flavor to seafood and, like sautéing, also sears food - giving it a crisp, savory outer crust. Whole fish, firm-fleshed steaks, shrimp and scallops do well on the grill. Mollusks such as oysters, clams and mussels are sometimes grilled in the shell and, although grilling causes the shell to open, it does little to actually enhance the flavor.



- Set Patio Bistro® to ④, MEDIUM/HIGH
- To keep fish from sticking to the grill, make sure the cooking grate is clean and very hot before you start to grill. Rub it quickly with a paper

towel dipped in a little oil before you put the seafood on the grill. A grill pan gives seafood a light smoked flavor and cooks it with virtually no fat.

- Whole fish such as snapper, pompano, and sea bass must be handled carefully so they don't stick and fall apart. Firm fish steaks such as tuna, swordfish, and shark are particularly good on the grill because they hold together well and don't stick.
- Grilled shrimp are tastiest when the shell is left on. Lightly sprinkle the shrimp with salt. Grill them about 5 minutes until the shells turn pink. Serve hot off the grill.



Grilling with a Plank

• Before you begin cooking with a plank it must be soaked. This helps to keep food moist while cooking, creates a more even cooking rate, and lends more of the flavor characteristic of the wood you have selected. Soaking a plank prior to cooking also reduces its burn rate and prolongs the life of the plank. Be sure to soak the plank prior to each cooking session, even if the plank has been used before.

- Many liquids such as, fruit juices, vinegar, wine and other alcohols can also be used although water is the most commonly used liquid for soaking. Immersing the plank in these different liquids renders their faint flavors into the food being cooked.

Soaking times for planks should be at least one hour, but like marinating, can be longer based on personal preference. Also, the size and type of wood helps determine soaking times.

Once the plank has been prepared by soaking in water, place it on the grill, cooking side down, and preheat the grill to medium for approximately 5 minutes. This allows the plank to dry. The plank should not be allowed to catch fire. Once the plank is pre-heated, brush a light coating of oil onto the cooking side of the plank. This seasons the wood and keeps the food from sticking.

Yes, Fruits are good on the grill too!

Lightly grilling fruit, especially stone fruits, caramelizes their natural sugars, enhancing their flavor and providing an attractive "grill mark".

- Set Patio Bistro® to ③, MEDIUM.
- Be sure to put fruits on a liberally oiled cooking grate to avoid sticking.
- Slice fruit in half and remove pits. Grill with pulp side down. Grill until tender. Turn only once.
- Grill the fruits until they are lightly browned. You want them to be tender but not mushy when gently pierced with a sharp knife. The key for

grilling fruits is to use low heat.

- Fruits don't take long to cook on the grill (about 3 to 5 minutes). Thicker pieces of fruit, such as halved peaches or pears, may require a little more time. Thinly sliced fruit requires less time. Fruit can burn easily because of its sugar content, so watch it closely. Also, keep cooking times short for ripe fruit to prevent it from getting mushy.



Try these ideas for including grilled fruits in your meals:

Cut fruit, such as apples, pears, mangoes, pineapples, and peaches into chunks and brush lightly with canola oil before grilling. Put pineapple slices or bananas sliced lengthwise directly on the grill. A touch of cinnamon or brown sugar to finish the grilled fruit is tasty!

Grilling Great Chicken Everytime

Grilled chicken is one of the most popular grilled foods. There are some simple steps you can take to ensure your grilled chicken turns out beautifully browned and cooked thoroughly while also remaining moist and tender

- Completely thaw chicken before grilling so that it cooks more evenly. Whenever possible, defrost chicken in the refrigerator. Defrost chicken

in the microwave only if it will be immediately put on the grill. Chicken in airtight bags may be defrosted in cold tap water. Change the water every 30 minutes. Chicken defrosted in the microwave or by the cold water method should be cooked before refreezing.

- Keep raw chicken and cooked chicken apart! Use a different platter to serve the grilled chicken from the plate that was used to carry the raw chicken to the grill. Also, either discard raw poultry marinade, or boil it



for at least 2 minutes before serving it with cooked chicken.

- If you are packing for a picnic keep uncooked chicken in a cooler with ice or cold packs until ready to grill. The temperature in the cooler should stay below 40°F. If the day is hot, remember that chicken should not remain out longer than an hour after it is grilled.
- If possible allow the chicken to come up to room temperature prior to grilling. This should take only about 20 minutes. Grilling cold chicken will delay the overall cooking time and can result in an overcooked exterior with under cooked interior.
- When you grill chicken parts, remember that a different thickness will

affect the grilling time and so will the fat content. As a general rule, white meat takes less time than dark meat, while breasts and thighs will take longer than wings.

- Set Patio Bistro® to ④, MEDIUM/HIGH, and cook until a meat thermometer inserted into the thickest part of the meat reaches approximately 165°F. Be sure the thermometer does not touch the bone. The infrared heat of the Patio Bistro® cooking system will lightly sear the outside of the chicken, skin or skinless, and help seal in the moisture.
- Be sure to remove the grilled chicken and cover it lightly with aluminum foil; then let it rest for several minutes as the internal temperature will continue to rise and the chicken will finish cooking.
- If you enjoy sauce or glaze on your grilled chicken, we recommend brushing it on lightly during the final 10 minutes of grilling.
- Consider using a dry rub on the outside of your chicken up to 24 hours before grilling to enhance flavors.

There are more chicken recipes at www.charbroil.com

USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES	
BEEF, VEAL, LAMB, STEAKS & ROASTS	145° F
FISH	145° F
PORK	160° F
BEEF, VEAL, LAMB GROUND	160° F
EGG DISHES	160° F
TURKEY, CHICKEN & DUCK WHOLE, PIECES & GROUND	165° F

NOTE:

Always use a meat thermometer to ensure proper doneness. Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on these standards for meat doneness. Check it out at www.isitdoneyet.gov

Jamaican Jerk Pork Tenderloins

Serves 6 to 8

Ingredients

- 2 pork tenderloins
- 2 bunches green onions (minced)
- 2 fresh limes
- 1 tablespoon ground black pepper
- 2 tablespoon dark brown sugar
- 1/4 cup extra virgin olive oil
- 3 tablespoon soy sauce
- 1 tablespoon fresh thyme
- 1 teaspoon allspice
- 1 tablespoon paprika
- 1 scotch bonnet or habanera chili pepper
- 2 tablespoon rice wine vinegar



Directions

- Place all the ingredients in a bowl except the pork and make a paste.
- Use a glove and massage the jerk paste all over the pork tenderloin.
- Put on a sheet tray and let marinade for 6 hours.
- When ready to cook, preheat the grill to medium. Once the grill has reached its required temperature place the pork on the grill. Make sure not to cook the pork over a very high heat because it will burn your marinade.
- Cook the tenderloin (turning occasionally), until internal temperature reaches 160°F. Remove the pork from the grill and set aside to rest for 5 to 7 minutes.
- After pork has rested place back on the grill and cook to the temperature you like.

Grilled Chicken Breast Salad

Serves 6

Ingredients

- 6 chicken breasts, skinless and boneless
- Kosher salt
- Freshly ground black pepper
- 1/2 cup sun dried tomatoes
- 1/4 cup black olives
- 2 tablespoons capers
- 1/2 feta cheese
- 1/4 cup extra virgin olive oil
- 6 Oz Arugula salad per person



Directions

- Heat the grill to ④, MEDIUM/HIGH heat.
- Salt and pepper chicken and grill 4 to 5 minutes per side, depending on the size of the breasts. After chicken reaches an internal temperature of 165°F, place on plate and lightly cover with foil to rest 5 minutes. Thinly slice chicken on the diagonal bias.
- Add to a medium size bowl the sun dried tomatoes, olives, capers, feta cheese and olive oil.
- Slice or dice chicken and add to the bowl.
- Toss together.

Find even more great recipes at www.charbroil.com

Cleaning Your Grill...

Why Clean?

We've all heard the saying 'An ounce of prevention is worth a pound of cure'. Besides the versatile cooking performance, the Patio Bistro® Infra-red cooking system also makes clean-up a breeze!

Routine Care

Periodic cleaning of this grill is necessary, as grill fires can occur when grease and food debris collect in the bottom of the grill. After each use, remove any remaining food particles from the cooking grate and inside of the grill using a grill brush. Do this after the grill has cooled down, yet is still warm. It is much easier to clean food particles while warmth is still present, than after the food particles have completely cooled and hardened. Before and after each use it is advised that you burn and brush off any excess grease and food debris that has accumulated on your grates. Turn grill to HIGH and close the lid. Leave it on for around 15 minutes as this should turn debris to ash. When preheating the grill leave lid closed as this should also help to clean the grill. Remember, never leave your grill unattended while in use.

General Cleaning

- Plastic parts: Wash with warm soapy water and wipe dry. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or glass cleaner. Use non-abrasive scouring powder for stubborn stains.
- Painted surfaces: Wash with mild detergent or non-abrasive cleaner and warm water. Wipe dry with a soft non-abrasive cloth.

Grill Brushes suitable for cleaning your grill are available online at www.charbroil.com. You can also soak the grates in a mixture of water and vinegar for a deep clean. Periodically remove the grates and brush them off.

Storing Your Grill

Always store your electric controller indoors - away from weather.

- Clean cooking grates.
- Store grill in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers available online at www.charbroil.com.
- When removing grill from storage, follow the cleaning instructions in the Use and Care section of the product guide.
- Check and inspect controller pins for corrosion - clean with brush.
- Check and inspect electric cord - insure no fray's or worn areas.
- Check and secure burner element.

Routine Service & Maintenance Cleaning Schedule

Regular cleaning will do wonders in terms of prolonging the life of your grill. Go online to www.charbroil.com for the cleaning tips & tricks.

	EACH USE	EVERY 6 MOS.
CLEAN COOKING GRATES	✓	
CLEAN GRATEPLATE™	✓	
CLEAN/INSPECT FIREBOX	✓	
CLEAN/INSPECT CONTROLLER PINS	✓	
CLEAN/INSPECT ELECTRICAL CORD	✓	
CHECK AND SECURE BURNER ELEMENTS	✓	

Refer to your product guide or visit our Support Center at www.charbroil.com for more information on trouble shooting and care and maintenance of your new grill.

PATIO BISTRO® GRILL CLEANING/MAINTENANCE LOG		DATE	DONE

Accessories for your Patio Bistro®

There are several useful products specially designed to keep your Char-Broil® Patio Bistro® looking and operating like new. Shop online at www.charbroil.com for Char-Broil® covers and accessories specially design for your new grill.



At www.charbroil.com you have access to hundreds of grilling recipes. Sign up for the Sizzle on the Grill weekly newsletter, and receive a new recipe each week from CB, our resident backyard grilling enthusiast.

Updates

For updates to this guide and to find answers to your questions about Patio Bistro®, go online to www.charbroil.com.

Thanks again from all the folks at Char-Broil and...

Happy grilling!